Top 100 German Foods

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Best German foods

01

American Beef Cut

Rinderbrust

Germany

4.3 · Rate It

In the American, English and German systems of primal beef cuts, the brisket (or rinderbrust) is a cut that comes from the breast or lower chest of the cow. The brisket is one of the nine primal cuts of beef and is particularly known for its size and for having a significant amount of connective tissue. This cut consists of two different muscles: the pectoralis major, known as the "flat," and the pectoralis minor, or the "point." The flat is leaner, while the point has more fat and marbling. Because of the high amount of connective tissue, brisket needs to be cooked slowly, over low heat, to allow the collagen in the meat to break down and become tender. This makes it a popular choice for slow cooking methods like smoking, braising, or slow roasting.

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02

Sweet Pastry

Franzbrötchen

Hamburg, Germany

4.3 · Rate It

This delicious German sweet pastry is traditionally served with a cup of coffee on the side. Initially made only in the Hamburg area, it is now also available in other German cities. The original recipe for these little pastries includes flour, butter, milk, yeast, and sugar, with a filling consisting of sugar and cinnamon. However, raisins, chocolate, or pumpkin seeds may also be added. The dough is folded multiple times and glazed with butter, developing a sticky coating and rich flavor in the process. The name of this dish is possibly related to the French, who had occupied Hamburg during Napoleon's rule. Alternatively, it is said that a baker from Hamburg once cooked a *Franzbrot* (French bread) in butter, thus creating the Franzbrötchen.

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View authentic recipe

Best restaurants

Stadtbäckerei am Gänsemarkt (Germany), Backecht (Germany), Bäckerei Wiedenroth (Germany)

03

American Beef Cut

Filet

tenderloin is a cut from the loin, which is located towards the back of the cow, nestled under the ribs, next to the backbone. It spans two primal cuts: the short loin and the sirloin. The tenderloin is one of the most tender cuts of beef as it comes from a muscle that doesn't get much exercise. It is also one of the most highly prized and correspondingly expensive cuts of beef, due to its tenderness and flavor. Given the tenderness of this cut, the tenderloin is often cooked quickly over high heat, with methods such as grilling or broiling. It's often served slightly rare to maintain its tender texture.

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04

Beef Dish

Zwiebelrostbraten

Bavaria, Germany

4.3 · Rate It

Zwiebelrostbraten is a traditional dish that's served in most German and Austrian restaurants in Bavaria and Vienna, respectively. The dish is usually made with a combination of beef (sirloin steak), onions, flour, oil, butter, paprika, Dijon mustard, cream, beef stock, salt, and pepper. The onions are sliced into rings, dipped in a mixture of flour and paprika, fried in oil, and set aside. The steaks are lightly pounded, seasoned with salt and pepper, coated with flour and paprika, fried in oil and butter on both sides, and removed from the pan. The fried onions are returned to the pan with mustard and beef stock, and the mixture is cooked until the juice are reduced. Cream is added to the pan and everything is simmered for a few

Read more

Best restaurants

Aschbacher Hof (Germany), Aldinger's Restaurant (Germany), Gasthaus zur Linde (Germany)

05

Snack

Quarkbällchen

Bavaria, Germany

4.2 · Rate It

Quarkbällchen, meaning *quark balls*, is a traditional snack that is typically made by combining quark, flour, eggs, sugar, vanilla sugar, and baking powder. Milk, melted butter, cinnamon, lemon zest, and corn or potato starch are also sometimes added to the combination. The quark mixture is shaped into small balls which are deep-fried until golden brown on the outside and soft and fluffy on the inside. Once done, the fried balls are usually coated in powdered or granulated sugar or a cinnamon-sugar mixture. Thought to hail from Bavaria, this sweet treat is generally enjoyed as an afternoon snack alongside a cup of tea or coffee. Resembling donuts, quarkbällchen are available in bakeries throughout Germany, and they're

Read more

06

Dumplings

Thüringer Klöße

Thuringia, Germany

4.2 · Rate It

A quintessential specialty hailing from Thuringia, Thüringer klöße is a simple potato dumpling that consists of a mixture of grated raw potatoes and mashed cooked potatoes filled with crunchy cubes of bread. The dumplings are typically cooked in simmering water, but they can also be lightly browned in butter for extra flavor. These traditional Thuringian potato dumplings are a great accompaniment to a variety of German meat delicacies, and they are often served with dishes such as meat roulades, roasted meat, stuffed cabbage rolls, red cabbage, or sauerkraut. Large and perfectly rounded, these German potato dumplings used to be prepared on Sundays and were once considered to be food for the poor. In Heichelheim, there is a

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View authentic recipe

07

Cooked Sausage

Nürnberger Bratwürste

Nuremberg, Germany

4.2 · Rate It

Nürnberger Bratwürste are small, thin sausages originating from the city of Nürnberg in the Franconia region of Bavaria, Germany. They are typically about 7 to 9 centimeters (2.75 to 3.5 inches) long and weigh around 20 to 25 grams each, making them much smaller and thinner compared to other types of German sausages. The sausages are made from finely ground pork, often mixed with a blend of spices that typically includes marjoram, salt, pepper, and sometimes a hint of ginger or nutmeg, with marjoram being a signature ingredient that gives them their distinctive flavor. Nürnberger Bratwürste are usually grilled over a beechwood fire, which imparts a unique, smoky flavor, but they can also be pan-fried or cooked in a skillet.

Read more

08

Bread

Bayerische Breze

Bavaria, Germany

4.2 · Rate It

This traditional Bavarian pretzel is shaped to symbolize two arms folded for prayer, and they are available in different versions and sizes, usually topped with a sprinkling with coarse salt. Their crust is thin, dark brown, shiny, and has a cracked surface after baking. The dough, however, is juicy, tender, and light in color. As opposed to Swabian pretzels, Bavarian pretzels are thicker and not sliced lengthwise in the middle. Local differences can be recognized by their various forms. The Bavarian pretzel is a vital part of Bavarian snack culture, and it is especially delicious when buttered or paired with cheese. It is an indispensable accompaniment to Munich white sausage and Bavarian meatloaf.

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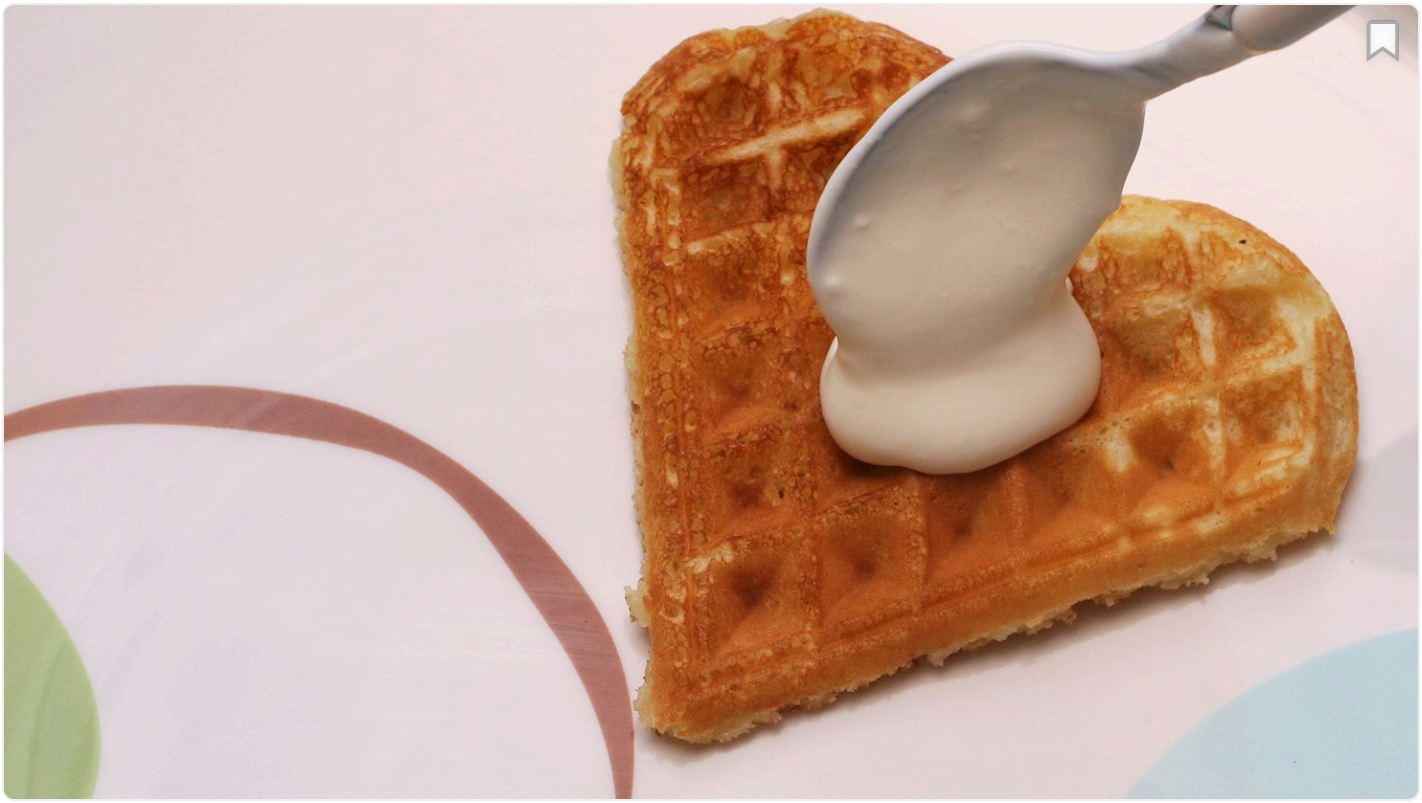

09

Dessert

Bergische Waffles

Bergisches Land, Germany

4.2 · Rate It

Bergische waffles are traditional German waffles originating from the Bergisches Land area. They're usually made with a combination of flour, sugar, butter, vanilla, eggs, baking powder, and milk. What differentiates these waffles is that they are always heart-shaped but also more crisp and less dense than their Belgian cousins. Traditional accompaniments include whipped cream and pitted sour cherries. Bergische waffles are usually not served for breakfast but as an afternoon treat, especially on Sundays, when they're occasionally served with rice pudding.

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10

Sweet Pastry

Berliner Pfannkuchen

Germany

4.1 · Rate It

Krapfen was probably the first European-style doughnut to appear, followed by similar varieties in other countries. These pastries are traditionally prepared with leavened dough that is deep-fried until golden and crispy on the outside, while they remain soft, light, and airy on the inside. Though krapfen can be prepared plain, they are most often filled or topped with jams, and vanilla or chocolate custards, while the top is usually dusted with powdered sugar or drizzled with chocolate. The origin of the word *krapfen* dates back to 9th century, and the recipes in German can be found as early as the 14th century. The sweet versions of the pastry became predominant, and have remained closely associated with the Carnival, a festive period

Read more

Best restaurants

Bäckerei Siebert (Germany)

11

Side Dish

Bratkartoffeln

Germany

4.1 · Rate It

12

Noodle Dish

Käsespätzle

Baden-Württemberg, Germany

4.1 · Rate It

13

Pork Dish

Schweinshaxe

Bavaria, Germany

4.1 · Rate It

14

Pancake

Eierkuchen

Berlin, Germany

4.1 · Rate It

15

Goose Dish

Gänsebraten

Germany

4.1 · Rate It

16

Goose Dish

Weihnachtsgans

Germany

4.1 · Rate It

17

Fish Dish

Steckerlfisch

Bavaria, Germany

4.1 · Rate It

18

Pork Dish

Schäufele

Germany

4.1 · Rate It

19

Cake

Apfelkuchen

Germany

4.1 · Rate It

20

Chicken Dish

Wiesn Hendl

Bavaria, Germany

4.1 · Rate It

Load more

Best German food products

01

Wine

Weingut Dr. Loosen

Ürziger Würzgarten Alte Reben Réserve Riesling and 9 more

Bernkastel-Kues, Germany

5.0 · Rate It

Weingut Dr. Loosen is a family-owned winery located in the Mosel wine region.
The estate has been in the Loosen family for over 200 years, specializing in Riesling wines. Under the leadership of Ernst "Erni" Loosen since 1988, the winery has gained international acclaim for producing high-quality Rieslings that reflect the unique characteristics of their vineyards. The estate's vineyards are situated on the steep slopes of the Middle Mosel, featuring various soil types, including red slate, blue slate, and red volcanic conglomerate. Some of the vines are up to 140 years old and ungrafted, contributing to the distinctiveness of their wines. Dr...

Awards

James Suckling - 97 points (2023)

Decanter World Wine Awards - Best in Show (2024)

Buy directly from the producer

02

Wine

Weingut Horst Sauer

Escherndorfer Lump Silvaner Eiswein and 4 more

Escherndorf, Germany

5.0 · Rate It

Weingut Horst Sauer is famous in Franken and around the world for its exceptional dry, minerally wines, crafted by Horst Sauer alongside his daughter, Sandra. Horst is particularly devoted to his noble sweet wines, like his sublime, creamy Beerenauslese and Trockenbeerenauslese.

Sandra Sauer joined the family business in 2004, bringing energy and momentum to the wine making process, as well as expertise in marketing. In 2006, their winemaking facilities were

completely modernized in order to streamline their production. Today, they continue to

Awards
Falstaff - 100
Falstaff - 99

Buy directly from the producer

03

Praline

Pralilinen

Banana-karamell and 8 more

Stuttgart, Germany
5.0 · Rate It

Pralilinen is a German chocolatier specializing in hand-crafted pralines. Their creations emphasize premium ingredients, careful craftsmanship, and personalized touches for a refined chocolate experience.

The founder, Liliane, combines traditional chocolate-making techniques with creative flavors, producing unique, high-quality pralines that appeal to chocolate connoisseurs.

Awards
Academy of Chocolate - Gold (2023, 2022)
Academy of Chocolate - Silver (2024, 2023)

Buy directly from the producer

04

Wine

Weingut Hans Wirsching

2022 Iphofen Julius-Echter-Berg Riesling Trockenbeerenauslese and 8 more

Iphofen, Germany

5.0 · Rate It

The Hans Wirsching wine estate is one of the most traditional and renowned estates in Franconia. Our family has been growing grapes for several centuries.
Currently, Andrea Wirsching manages the estate. On 90 hectares in and around Iphofen, we produce mainly dry white wines – that is our specialty.
The most important grape varieties are Silvaner, Riesling, Scheurebe, and white Pinot varieties (Pinot Blanc, Chardonnay, and Pinot Gris).

Awards
Decanter World Wine Awards - Platinum (2023, 2022, 2021, 2020, 2016)
Falstaff - 100

Buy directly from the producer

05

Chocolate Confectionery

Clement Chococult

Jamaika Rum Schokolade and 13 more

Munich, Germany

5.0 · Rate It

Clement Chococult, based in Munich, specializes in producing premium chocolates, sourcing high-quality cocoa beans for their confections. They offer a variety of products including truffles, pralines, and chocolate bars.
Their unique selling point involves utilizing a blend of traditional techniques and innovative flavors.

Awards
International Chocolate Awards - Gold (2018, 2017, 2016, 2015, 2014, 2013)
International Chocolate Awards - Silver (2018, 2016, 2015, 2014)

Buy directly from the producer

06

Spirit

St. Kilian Distillers

Terence Hill - Voll auf die Nuss – Haselnusslikör and 8 more

Rüdenau, Germany
5.0 · Rate It

St. Kilian Distillers is a German single malt whisky distillery founded in 2012 in Rüdenau, Bavaria.
Located in a former textile factory, the distillery is named after St. Kilian, an Irish-Scottish missionary who worked in Würzburg. St. Kilian Distillers is renowned for its innovation and diverse product range, including special editions created in collaboration with famous personalities and musical bands.
Their "White Dog" won the award for the best in the world in 2018.

Awards
IWSC- International wine & spirit competition - Spirit Gold (2024, 2023, 2022)
European Spirits Challenge - Gold (2023)

Buy directly from the producer

07

Spirit

Slyrs Distillery

Single Malt Whisky Aged 12 Years and 1 more

Schliersee, Germany

5.0 · Rate It

Slyrs Distillery is a pioneering German whisky distillery located in Schliersee, Bavaria, founded in 1999 and widely regarded as a benchmark for Bavarian single malt whisky. Inspired by Scottish whisky-making traditions but firmly rooted in its Alpine environment, Slyrs produces single malt whisky from Bavarian malted barley and pure Alpine spring water.
Distillation takes place in traditional copper pot stills, followed by maturation primarily in new American white oak casks, with additional expressions finished in sherry, port, or other specialty barrels. The continental Alpine climate - marked by warm summers and cold winters - accelerates interaction between spirit and wood, resulting in whiskies that are typically

Awards

IWSC- International wine & spirit competition - Spirit Gold (2019)
International Spirits Award - Gold (2025)

Buy directly from the producer

08

Chocolate Confectionery

FischerS

Cherry C. Lady

Kassel, Germany

5.0 · Rate It

FischerS is a German artisan chocolate and praline producer, operating as part of a restaurant and hotel in the town of Kaser. Their praline Cherry C.
Lady, created as a tribute to regional flavors, was awarded a gold medal in the milk chocolate ganache or truffles category at the International Chocolate Awards 2023, standing out as the only German winner in that category. The creation, developed by Amanda Dahl and Tessa Bingemann, features a refined blend of tonka bean ganache and sour cherry jelly, enrobed in milk chocolate made from Ecuadorian Arriba cocoa.
The result is a sophisticated harmony of fruity, caramel, and herbal notes, offering a layered...

Awards

International Chocolate Awards - Gold (2023)

09

Meat Product

Landfleischerei Neumeier

Ahle Wurscht

Walburg, Germany

5.0 · Rate It

Landfleischerei Neumeier is a traditional family butcher shop located in Walburg, a district of Hessisch Lichtenau, in the northern German region of Hessen. With over nine decades of experience and dedication, this butcher shop has become a symbol of quality and trust when it comes to producing meat and charcuterie products in this part of Germany.

The Neumeier family bases their work on craftsmanship, a deep respect for the raw materials, and a strong connection to local farmers. At the heart of their operation is handmade production, where fresh meat from local animals is used, without unnecessary additives, and with the use of natural spices. Special attention is given to the processing method – the meat

Buy directly from the producer

10

Spirit

Saltwater's
Crew Only 8Y

Potsdam, Germany

5.0 · Rate It

Saltwater’s is inspired by maritime adventures and offers premium gin and rum with a coastal essence. Each product is crafted to embody the adventurous spirit of the sea, often incorporating a hint of sea salt.
With botanicals sourced from around the globe, Saltwater’s aims to evoke the flavors of distant travels and the longing for home.

Awards

SFWSC - San Francisco World Spirits Competition - Double Gold (2024)

Buy directly from the producer

11

Spirit

Bene
Dry Gin

Hamburg, Germany

5.0 · Rate It

12

Spirit

JJs Manöverschluck
Panama & Antigua and 1 more

Berlin, Germany

5.0 · Rate It

13

Spirit

Franz Fies Schwarzwälder Edelobstbrennerei
Momentum Bühler Zwetschgenbrand and 1 more

Oberkirchen, Germany

5.0 · Rate It

14

Spirit

Porky46

Baden-Württemberg, Germany

5.0 · Rate It

15

Wine

Weingut Forstmeister-Geltz Zilliken

Rausch Riesling Trockenbeerenauslese

and 1 more

Saarburg, Germany

5.0 · Rate It

16

Wine

Weingut Wwe. Dr. H. Thanisch - Erben Thanisch

Bernkastel Doctor Riesling Trockenbeerenauslese

Bernkastel-Kues, Germany

5.0 · Rate It

17

Praline

Andreas Muschler

Emelie and 3 more

Freising, Germany

5.0 · Rate It

18

Cheese

Baldauf Käse

Baldauf 1862 Meisterstück and 3 more

Lindenberg im Allgäu, Germany

5.0 · Rate It

19

Cheese

Rohmilchkäserei Backensholz

Michel and 6 more

Schleswig-Holstein, Germany

5.0 · Rate It

20

Wine

Egon Müller – Scharzhof Scharzhofberger Riesling Auslese and 4 more

Wiltingen, Germany

5.0 · Rate It

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About this ranking

TasteAtlas food rankings are based on the ratings of the TasteAtlas audience, with a series of mechanisms that recognize real users and that ignore bot, nationalist or local patriotic ratings, and give additional value to the ratings of users that the system recognizes as knowledgeable. For the “Top 100 German Foods” list until July 22, 2026, 18,226 ratings were recorded, of which 15,838 were recognized by the system as legitimate. TasteAtlas Rankings should not be seen as the final global conclusion about food. Their purpose is to promote excellent local foods, instill pride in traditional dishes, and arouse curiosity about dishes you haven’t tried.

The initial list of top producers was compiled based on available reviews, awards, local recommendations, media and blog coverage, and consumer reviews. The list will be updated with ratings from TasteAtlas local ambassadors and TasteAtlas users.

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WORLD FOOD ATLAS

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